

Installation Compact Oven

Hot air, microwave, grill

INSTRUCTIONS FOR USE



EBC SL9(S)
(55 cm)

EBC SL90(S)
(60 cm)



The documentation for the compact oven is 3-part: Instructions for use, baking / roasting chart and supplementary technical sheet. The safety instructions in the supplementary technical sheet are an integral part of this documentation.

Do not operate the appliance until you have read all documents and safety instructions. In order to guarantee that you have taken note of the content of these instructions, we request that you send the complete warranty card to Customer Service in Mägenwil. Please hand these instructions to anyone who may use this appliance.

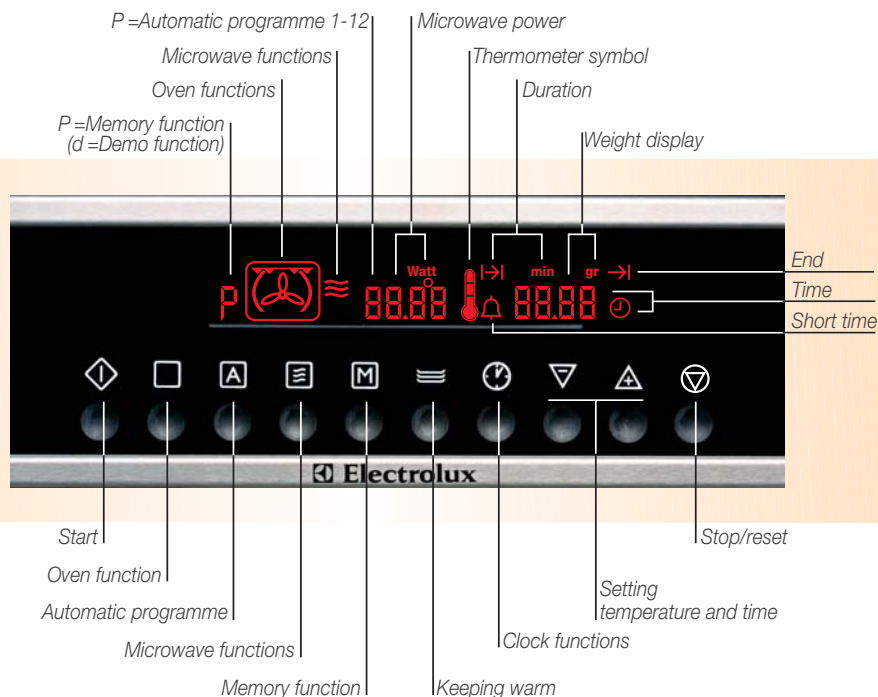
 **Electrolux**

Use

- Press button with your finger tip -> set within 5 seconds!

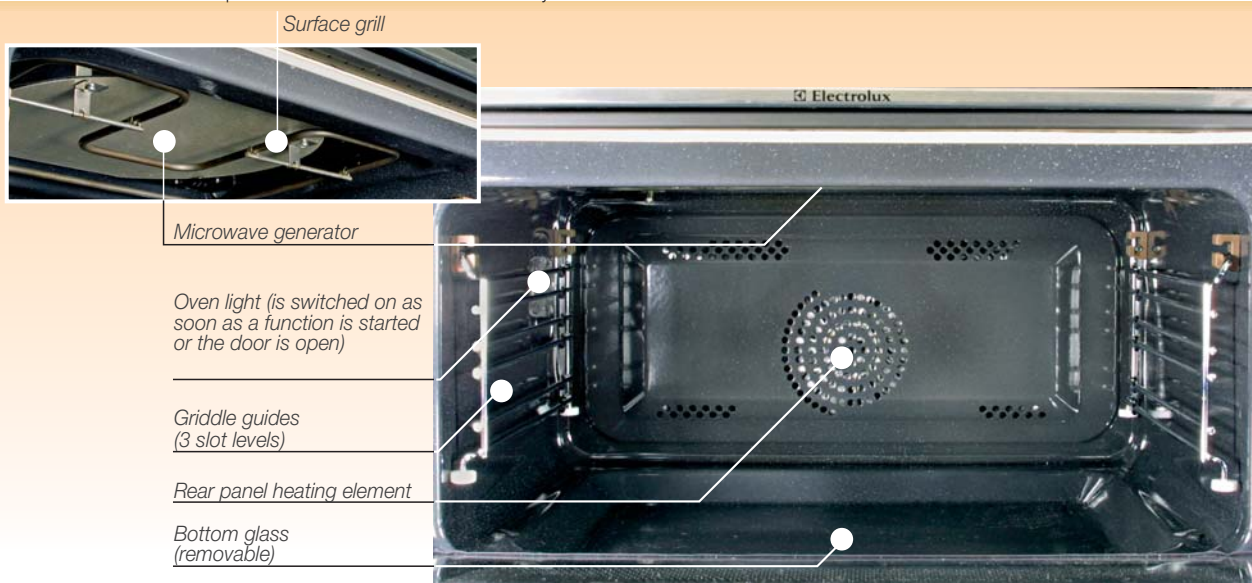


Control panel



Baking area

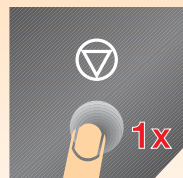
Do not place aluminium foil / aluminium tray on the oven base!



General

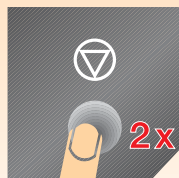
- If the chosen function is not started within 30 seconds, the appliance switches off.
- If the door opens during operation, the function stops -> close door and press start button within 30 seconds.

During/at the end of the operation



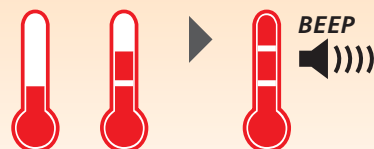
Interrupting operation

Continue operation -> Press start button



Switch off appliance

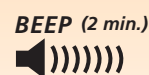
Temperature display



Appliance heats up

Temperature reached

If time / end is up



Appliance switches off automatically

Switch off BEEP:
Press any button

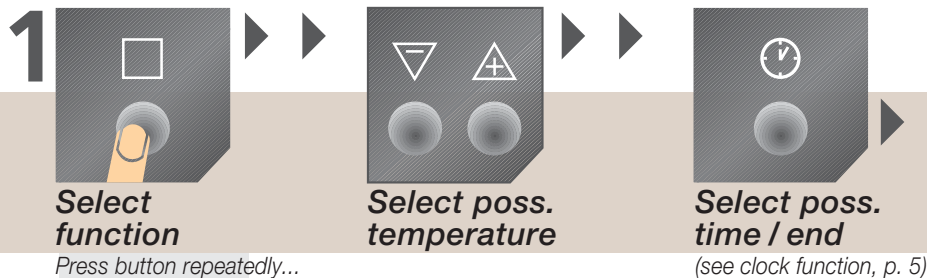
After switching off the appliance the fan runs for at least 10 more minutes, until the temperature is less than 140 °C.

 Evt. switch off first with stop button


During operation...

 the temperature can be changed

Select oven function



MEMORY FUNCTION

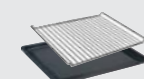


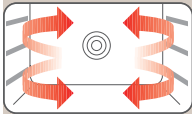

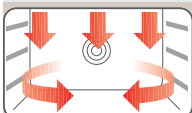

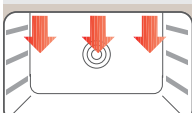


 Possible to store a setting that will be used again and again.



Press «M» button for 2 seconds until signal is audible (for new function button press again for 2 seconds)

Start the memory function:

1. Call up memory storage with «M» button
2. Press start

		Plates / grid 	Slot level 3 2 1	Temperatur 	(*optional accessories p. 7)
	HOT AIR  for... <ul style="list-style-type: none"> - Pastry (up to 2 levels) - Select temp. 15° C lower than indicated on recipes 	1 or 2 plates	1 plate: 1 or 2 2 plates: 1 + 3	Presetting: 170 °C Setting range: 30-250 °C	
	TURBOGRILL  <ul style="list-style-type: none"> - High joints - Rollbraten (sliced roast pork) - Poultry - Gratins/casseroles - etc. 	1 grid + 1 plate	Grid: 1 or 2 Plate: 1 level below	Presetting: 180 °C Setting range: 30-250 °C	<ul style="list-style-type: none"> - The joint is cooked once it no longer holds down - Leave the roast uncovered for about 10 minutes before slicing
	SURFACE GRILL  <ul style="list-style-type: none"> - For flat grilled food such as steaks, cutlets, sausages, fish - Grilled toast - Melting marzipan/ice cream - Overcrusting of casseroles 	1 grid + 1 plate	Grid: 2 or 3 Plate: 1 level below	Presetting: 250 °C Setting range: 30-250 °C	<ul style="list-style-type: none"> - Distance to heating element can be varied up or down by grid curve - insert the baking tray below as a collection pan
	BAKING & DEFROSTING  <ul style="list-style-type: none"> - Baking/drying of herbs, fruit, vegetables (1 to 2 levels, change plates from time to time) - Defrosting 	1 or 2 plates	1 plate: 2 2 plates: 1 + 2	Presetting: 30 °C Setting range: 30-100 °C	<ul style="list-style-type: none"> - Line griddle with baking paper - Place dry food in single layers/close together - Open oven every now and then, cool down half-way - Dry sheets are particularly suitable - Check degree of dryness regularly (moist or crumbly)

 Evt. switch off first with stop button

While time passes by...



1 Press clock function



2 Change duration



power can be changed

Microwave

Recommendation: Place your food on the glass baking tray on the bottom glass



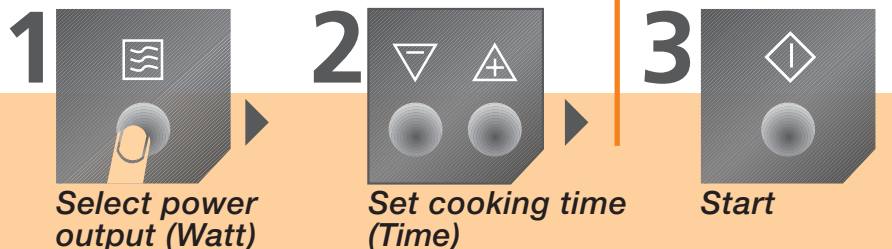
PROGRAMMED RECIPES

see baking and roasting chart and automatic programme



MEMORY FUNCTION

See roasting / baking



In 100th steps, Press button repeatedly...

At 700 W to 1000 W, 0 to 7 min. 40 secs
At 100 W to 600 W, 0 to 59 min.

TIP

Familiarize yourself with a similar food and adapt the cooking times according to the following rule:

Double the quantity = almost double the time
Half the quantity = half the time

Power

Suitable for...

1000 Watt
900 Watt
800 Watt
700 Watt

- Heating fluids
- Parboiling at the start of cooking process
- Cooking vegetables
- Cooking of food
- Melting of gelatine or butter

400 Watt
300 Watt
200 Watt

- Cooking meals further
- Cooking delicate meals
- Heating baby food
- Preparing rice
- Heating delicate meals
- Melting cheese

600 Watt
500 Watt

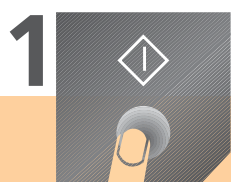
- Defrosting and heating frozen foods
- Heating meals
- Cooking stews
- Cooking scrambled eggs

100 Watt

- Defrosting meat, fish, bread
- Defrosting cheese, cream, butter
- Defrosting fruit and cakes (cream cakes)
- Leaving dough
- Heating cold meals and drinks

The power outputs given are standard values

Microwave Quick Start



Set operating time

Max. 7 min. on maximum microwave power output

The appliance switches on with maximum microwave power output.

Do not overcook food by power and time that is set too high.
Meals can dry out, burn or inflame in specific places.

Setting see microwave

Notes for microwave

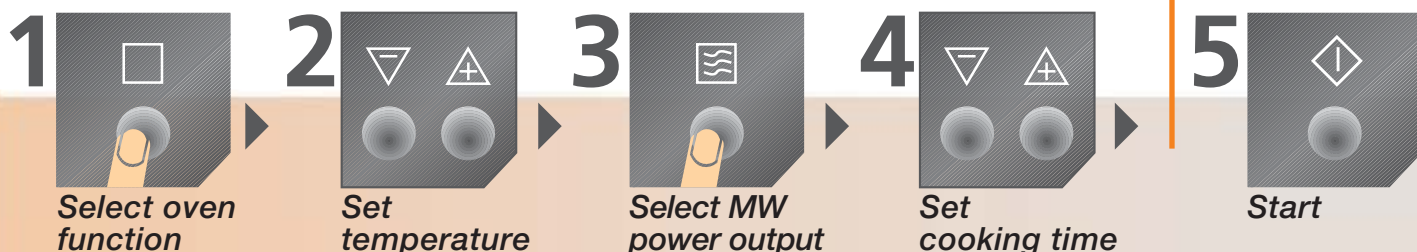
see «Safety instructions»



- Only operate microwave with food inside - never empty!
- Only use dishware suitable for microwave p. 4
- Place food on bottom glass or glass baking tray
- Always place coffee spoon or glass stirrer (accessory) in the container when heating fluid, in order to avoid boiling retardation (overcooking or splashing)
- Prick food with «peel» or «shell» (e.g. potatoes, tomatoes, sausages) several times using a fork to prevent from bursting
- Do not cook eggs in their shells, they can crack.
- Do not use aluminium foil. When using convenience foods always see that there is a space in the container (sparking)

Combinated functions

The microwave can be switched to the various heating forms of oven functions. Food is cooked in the shortest time and browned at the same time, See baking and roasting charted suitable dishware /material page 4



MEMORY FUNCTION

see «baking and roasting»

Roasting / Baking (*optional accessories p. 7)

Baking dishes (roasting tin, Pyrex or stoneware)

- Place lean meat, venison, meat loaf directly on the roasting tray
- Light-coloured moulds extend baking/roasting times
- Place baking dishes/dishware on the griddle
- With hot air use baking ceramic/heat-resistant moulds

Grill

Grill with curve upwards to prevent slipping of roast/baking dish

Sauces

- Allow the gravy to brown slightly, then pour on hot water
- With a roasting time of over 1h: Do not add gravy ingredients into the roasting tin until 1/2h before the end

⚠ Frozen pastry (e.g. Pizza)

- Place the griddle lined with baking paper to avoid distortion of baking sheet (Temperature differences)
- Use professional tray*

⚠ Grill

- Do not insert very fatty grilled food too close under the heating element
- Close oven door when grilling
- Always supervise grilling
- If several items of food have to be grilled in succession; clean the griddle each time

Microwave (*optional accessories p. 7)

- ⚠
- Leave meals to stand for a few minutes after switching off appliance
 - Remove aluminium packaging, metal boxes before preparation
 - Metal objects have to be at least 2 cm from the oven walls and door

Convenience foods

- Always observe the manufacturer's instructions imprinted on the packaging

Cooking

- Covered up as much as possible, only if it is to form crust, cook meals uncovered
- Chilled or frozen meals need longer cooking time
- Stir meals containing sauce from time to time
- Cook vegetables with solid texture (e.g. carrots, peas, cauliflower) with water
- Cut vegetables into big pieces
- Use flat, wide cookware

Defrost

- Meat, Poultry, fish:
- Place frozen, unwrapped food on small plate turned upside down with tin below and turn half way through the defrosting time
- Butter, slice of cake, quark:
- Leave to defrost at room temperature, not completely in appliance
- Fruit, vegetable:
- If it is raw processed, defrost at room temperature, and not completely in appliance
 - If the fruit and vegetables are to be cooked, directly with higher microwave power, the output can be changed.

Keeping warm

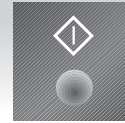
In order to pre-heat dishware or keep meals warm



Select keep warm function
(Temperature, approx. 80 °C, is controlled automatically)



- arrange dishware evenly
- e.g. shift around once (up/down)



Switch on






Breakpoint/
switch off

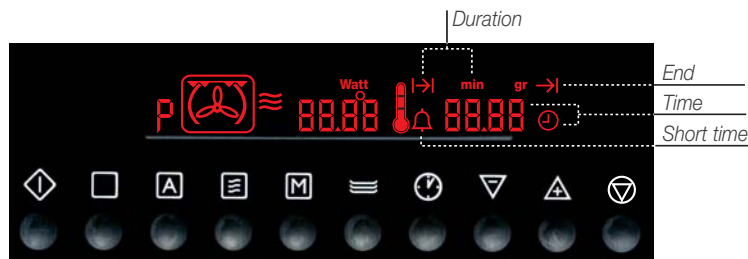
Suitable dishware / material

Dishware/Material	Microwave			Oven
	Defrost	Heat	Cooking	Grill
Fireproof glass and porcelain, glass baking tray (no metal parts, e.g. Pyrex, Jenaer Glas)	✓	✓	✓	✓
Non fireproof glass and porcelain 1)	✓	—	—	—
Glass and glass ceramics made with fire /rustproof material (e.g. arcoflam)	✓	✓	✓	✓
Ceramics 2), stoneware 2)	✓	✓	✓	—
Heat-resistant plastic up to 200 °C	✓	✓	✓	—
Cardboard, paper	✓	—	—	—
Cling film	✓	—	—	—
Roasting film with seal suitable for microwave use 3)	✓	✓	✓	—
Roasting ovenware made in metal e.g. enamel, cast iron	—	—	—	✓
Baking dishes, varnished in black or silicon-coated 3)	—	—	—	✓
Grill, baking tray	—	—	—	✓
Crostinoplate (optional accessories p. 7)	—	✓	✓	—
Packaged convenience foods 3)	✓	✓	✓	✓

1) without silver, gold, platinum or metal plating / decorations
2) without crystal or metal parts, no glaze containing metal
3) please observe maximum temperatures given by the manufacturer

● - When heating food in the microwave, stir/turn continuously, as heat is generated in the food itself and not all places are heated simultaneously.
■ - Leave food standing inside or outside the appliance, so that heat is distributed evenly.


- After setting a time, symbol flashes for 5 sec., afterwards the time, short time or duration is illuminated, and the time starts.
- While the corresponding symbol flashes (5 sec.): Set/change times  
- By repeated touch the current time can be prompted 



DURATION / END can be used simultaneously, if:


- the oven shall be switched on and off automatically at the later time
- a programme is selected.

DURATION (first select oven function) 0 to 23 hrs 59 min.




set duration

END When will the meal be ready?



set time

Duration MICROWAVE



set duration

Short time 0 to 99 minutes

No impact on microwave / oven operation



Time change (e.g. Summer-/ Wintertime)

set



Time can only be faded out, if no other display is active!

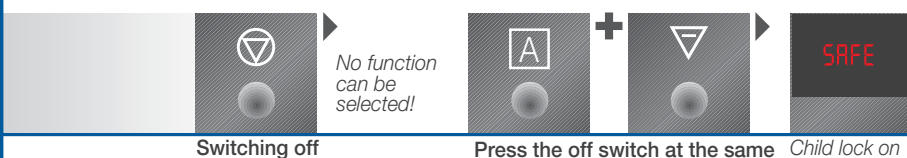
- Is the time faded out:
- Display is illuminated when switched on
 - Display goes out when switched off
- fading in/out**

Switching off

Press off button at the same time for about 2 seconds until display goes out/lights up

Child lock

Button locking mechanism



Switching off

Press the off switch at the same time for about 2 seconds, until the display goes out/lights up

Press the same button again for about 2 seconds in order to switch off child lock!

Buttons-signal

Switching on/off



Switching off

Press simultaneously for about 2 seconds until the signal is audible

Press the same button again for about 2 seconds in order to switch on the signal again!

Safety cut-off

If the function and temperature is set WITHOUT time restriction, the oven switches off automatically as follows:

at 30 - 120 °C
at 120 - 200 °C
at 200 - 250 °C

after 12,5 h
after 8,5 h
after 5,5 h

Start-up after safety cut-off:
Switch off oven completely, it can be restarted afterwards.

- ⚠ While cleaning griddle guides, lamp glass and oven door, ensure no heating elements are switched on. The oven has to be cooled down so as to be able to touch the central panels safely. Only the oven light must be switched on.
- ⚠ NEVER use high pressure cleaning devices for the oven!
Clean the appliance thoroughly and frequently! Avoid repeated burning of residue.

Cleanmail oven

- ⚠ - Do not use fine steel wool, scratching and scrubbing cleaning agents!
- ⚠ - You can use commercially available oven spray. Observe the manufacturer's instructions
-> Wash the inside of the oven with warm detergent lye or vinegar cleaner and a sponge/cloth
TIP: Clean chrome parts in the oven with moistened steel ball (available from major distributors); no steel wool!
- Always keep the door seal, door seal surface and the inside clean. Lack of appliance cleanliness can lead to hazardous situations.

Control panel + oven door



Outside surfaces chromium steel smoothed:

- no aggressive/acidic or glass-ceramics cleaning agent
- no steel wool / pot cleaner

Cleaning movements



No rotating movements when cleaning, as surfaces will be damaged!

TIP: Clean with a soft, clean, moist micro-fibre cloth!!

Alulook outside surfaces:

- If necessary a commercially available chromium steel cleaner can be used -> Observe manufacturer's instructions in using these cleaning agents!



- Only wash inside panel with hot detergent
- Soak severe residue
- Keep rubber seals clean and do not damage!

Do not graze glass interior with a knife, scotch brite etc

Remove griddle guides



Fit and unhinge griddle guides

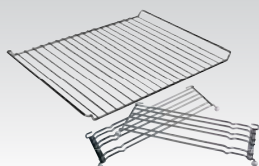
Assembly:
In reverse order.

TIP: Clean griddle guides with brush in a hot detergent lye or with steel ball

Clean accessory



- Clean with hot detergent lye (not suitable for dishwashers)



- Wash with a soft brush in hot detergent lye.

TIP: In cases of stubborn residue use a stainless steel ball (only on chromium panels!)



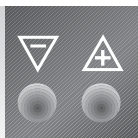
- Clean after each use with a soft brush in hot detergent or dishwasher
For stubborn dirt soak in hot lye, possibly use glass scraper

- ⚠ No microwave operation on bottom glass!

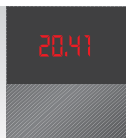
Set time



After electrical connection/
power breakdown the time
symbol flashes



Set current time



After 5 seconds the flashing stops
And time shows the time

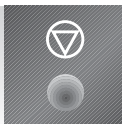


The oven only works
with the time set!

Demo Mode

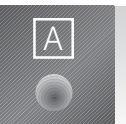
To test or carry out all
operating modes.
The oven does not heat.

1

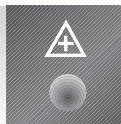


Switch off appliance

2



Press simultaneously for about 2
seconds until the signal is audible!



Switch on the
Demo Mode

Press the same button again
for about 2 seconds to turn off
Demo mode!

Initial cleaning



1
Take out accessories and rinse
(p. cleaning + service p. 6)

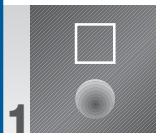


2
Clean with water + detergent
→ see Cleaning + service p. 6)

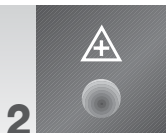


Remove objects from the oven!
Not the type plate

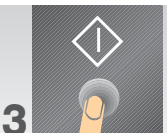
Initial heating



1
Select «hot air»



2
set 250° C



3
Close oven door
and start



Operate closed 60 mins,
switch off again



Air the area well during initial
heating phase.



Open window!

Preheating

Because set temperatures are reached very quickly,
preheating is unnecessary for most programmes...

Recommendation preheating at:

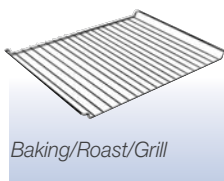
- Meat dishes / short slices of meat (fillet, sirloin, cutlet, chops)
→ Meat pores close faster and roast meat remains juicy
- Cookies diverging slightly, bread roll, pastries, biscuit rolls
- Use in combination with microwave

Accessories (standard equipment)



Griddle guide*

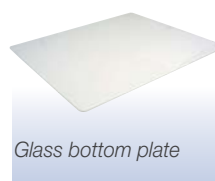
*Not for microwave operation



Baking/Roast/Grill



Glass baking tray for
microwave operation



Glass bottom plate



Glass stirrer

Optional accessories

For further instructions see «Suitable dishware / material», p. 4



Crostino plate
(non-scratch / firm,
non-stick)

CP 28



Pastry/baked goods
professional plate
Drying/Baking (non-stick)

PB 426

Installation compact oven

Hot air, microwave, grill

Programmed recipes

Baking/roasting charts

EBC SL9(S)
(55 cm)

EBC SL90(S)
(60 cm)



This document is an integral part of the documentation for the EBC SL9/90 (S)

 **Electrolux**

Useful tips...

*Information for baking duration can change, as egg sizes,
Binding ability of flour as well as the mould material vary!*

Bakery goods...

- | | |
|----------------------|--|
| ...is not rising.... | • Temperature is too high! |
| ...not browning..... | • Raise temperature/time poss. use short |
| ...too dark..... | • dark baking trays at top/bottom heat |
| ...too dry..... | • Reduce temperature/time poss. raise |
| ...too moist..... | • Raise temperature/time poss. raise |
| | • Add more liquid to the dough! |
| | • Reduce temperature/time poss. raise |
| | • Add less liquid to the dough! |

Programmed recipes



First switch off with stop button



«P1» to «P12»
Press button several times...

Min. 100 g, max. see chart
Duration is automatically controlled
If weight cannot be entered exactly
Select lower weight.

Automatic-Programme			Weight			Time according presetting	Keep-warm function «HH»
			Presetting	min.	max.		
P1	Defrosting 	Chicken	1000 g	100 g	1500 g	19 min 50 sec	-
P2		Meat	800 g	100 g	1500 g	17 min 36 sec	-
P3		Fish	1000 g	100 g	1500 g	15 min 30 sec	-
P4		Bread	500 g	100 g	1500 g	6 min	-
P5	Cooking 	Frozen vegetables small + 0,5 dl water	800 g	100 g	1000 g	15 min 52 sec	✓
P6		Frozen vegetables large + 0,5 dl water	800 g	100 g	1000 g	22 min 56 sec	✓
P7		Fresh vegetables small + 0,5 dl water	800 g	100 g	1000 g	24 min	-
P8		Fresh vegetables large + 0,5 dl water	800 g	100 g	1000 g	26 min 40 sec	-
P9		Potatoes + 1 dl water	600 g	100 g	1000 g	17 min 12 sec	-
P10		Fish	1000 g	100 g	1000 g	21 min 40 sec	✓
P11	Combi-function 	au gratin potatoes	1000 g	400 g	1800 g	38 min. 20 sec	✓
P12		Chicken	1000 g	500 g	1400 g	38 min. 20 sec	✓

Microwave functions



Setting, see «Instructions» page 3

The times indicated represent recommended values and depend on the kind of consistency and food.

Defrosting	Quantity g	Power Watt	Duration minutes	Standing time min.	Notes
Meat					
Meat	500	200	10 - 12	25 -35	Turn in between
Steaks	200	200	3 - 5	5 - 10	Turn in between, remove defrosted parts
Mixed mince meat	500	200	10 - 15	10 - 15	
Goulash	500	200	10 - 15	10 - 15	
Poultry					
Chicken	1000	200	25 - 30	10 - 20	Turn in between, cover defrosted parts with aluminium foil
Chicken breasts	100 - 200	200	3 - 5	10 - 15	
Chicken leg	100 - 200	200	3 - 5	10 - 15	
Duck	2000	200	45 - 60	20 - 30	
Fish					
Fish whole	500	100	10 - 15	15 - 20	Turn in between
Fillet of fish	500	100	10 - 12	15 - 20	
Sausage					
Sausage in slices	100	100	2 - 4	20 - 40	Turn in between
Dairy products					
Curd cheese	250	100	10 - 15	25 - 30	remove aluminium foil, turn at half time
Butter	250	100	3 - 5	15 - 20	
Cheese	250	100	3 - 5	30 - 60	remove aluminium foil, stir in between time
Cream	200	100	7 - 12	20 -30	
Cakes/pastry					
Yeast dough	1 slice	100	2 - 3	15 - 20	Turn plate in between
Cheese cake	1 slice	100	2 - 4	15 - 20	
Cakes (layer cake)	1 slice	100	1 - 2	15 - 20	
Dry cakes (e.g. creamed cake)	1 slice	100	2 - 4	15 - 20	
Fruit cake	1 slice	100	1 - 2	15 - 20	
Bread	1000	100	15 - 20	10 - 15	Turn in between
Sliced bread	500	100	8 - 12	10 - 15	
Bread rolls	4 pcs.	100	5 - 8	5 - 10	
Fruit					
Strawberries	300	100	8 - 12	10 - 15	Defrost covered, stir in between
Stir plums, cherries, raspberries, blackcurrants, apricots	250	100	8 - 10	10 - 15	
Heating					
Baby food in glass	200	300	2 - 3	-	Stir in between, check temperature!
Baby milk (bottle 180 ml)	200	1000	20 - 40 Sekunden	-	Place spoon the bottle, stir, check temperature!
Convenience foods	400 - 500	600	4 - 6	5	If available, remove aluminium foil, turn every now and then
Convenience foods frozen	400 - 500	400	14 - 20	5	
Milk	1 cup appr. 200 ml	1000	75 - 105 Sekunden	-	Place spoon in container
Water	1 cup appr. 200 ml	1000	90 - 120 Sekunden	-	
Sauce	200 ml	600	1 - 2	-	Stir every now and then
Soup	300 ml	600	2 - 4	-	
Melting					
Chocolate / Chocolate coating	150	600	2 - 3	-	Stir every now and then
Butter	100	200	2 - 4	-	

Microwave functions



Setting, see «Instructions» page 3

* Cook all vegetables covered.

Cooking	Quantity g	Power Watt	Duration minutes	Standing time min.	Notes
Whole fish	500	500	8 - 10	-	Cook covered, turn container several times
Fillet of fish	500	500	6 - 8	-	
Vegetable, short cooking time, fresh *	500	600	12 - 16	-	Add approx. 50 ml water, cook covered, stir between times
Vegetable, short cooking time, frozen *	500	600	14 - 18	-	
Vegetable, long cooking time, fresh *	500	600	14 - 20	-	
Vegetable, long cooking time, frozen *	500	600	18 - 24	-	
Boiled potatoes	800 g + 600 ml water	1000	5 - 7	300 W / 15 - 20	Cook covered, turn container several times
Rice	300 g + 600 ml water	1000	4 - 6	-	

Baking functions



Setting, see «Instructions» page 2

Use the drying sheet. You achieve a better result, if you switch off the oven half way through drying time.
Open and leave to cool, preferably overnight. After dry completely.

Drying	Roasting/ baking dishware	Temp. in °C	Level from bottom	Time in hours	Notes
Vegetables					
Beans	Drying sheet	75	1 + 3	6 - 9	Open oven now and then, cool half way through
Herbs	Drying sheet	40 - 50	1 + 3	2 - 4	
Jalapeno peppers	Drying sheet	75	1 + 3	5 - 8	
Mushrooms	Drying sheet	50	1 + 3	6 - 9	
Soup vegetables	Drying sheet	75	1 + 3	5 - 6	
Fruit					
Apple chips	Drying sheet	75	1 + 3	6 - 9	Open oven now and then, cool half way through
Apricots	Drying sheet	75	1 + 3	8 - 12	
Pears	Drying sheet	75	1 + 3	9 - 13	
Plums	Drying sheet	75	1 + 3	8 - 12	

Baking functions



Setting, see «Instructions» page 2

For temperature indications with * the oven is preheated with the specified temperature

Sterilising	Roasting/ baking dishware	Temp. in °C	Level from bottom	Time in minutes	Notes
Berries	High-rimmed griddle with water	175	2	45 - 55	Glasses at most 16 cm high, until starts bubbling sterilise at 150 °C for 60 mins, afterwards 45 min standing time in oven
Vegetables, carrots, mixed pickles, asparagus	High-rimmed griddle with water	175	2	45 - 55	Glasses at most 16 cm high, until starts bubbling sterilise at 150 °C for 60 mins, afterwards 45 min standing time in oven, repeat after 24 hours 175 °C, until bubbling starts after leave standing for 45 mins
Fruit, pears, quinces, stone fruit	High-rimmed griddle with water	175	2	45 - 55	Glasses at most 16 cm high, until starts bubbling sterilise at 150 °C for 60 mins, afterwards 45 min standing time in oven



Setting, see «Instructions» page 2

- The cooking times and temperatures given are standard values
- The indications for weight are calculated for the unbaked pastry without a baking dish
- For temperature indications with “the oven is preheated at the specified temperature

Hot air	Roasting / baking dishware	Temp. in °C	level from bottom	Time in minutes	Notes
Meat / fish / poultry / game					
Chicken Nuggets frozen	Griddle / baking paper	190*	2	15 - 20	According to manufacturer's instructions
Duck 2 kg, stuffed	Griddle with strainer	180	1	110 - 130	
Fish fingers	Griddle / baking paper	210	2	15 - 20	Or according to manufacturer's instructions
Trout in foil 250 - 300 g	Rost	250	2	15 - 20	Smear foil with butter
Meat loaf 650 g	Glass dish on grid	180	1	45 - 55	Turn after 20 min.
Roast veal low temperature cooking	Glass dish on grid	80	2	150 - 180	Sear meat for 5 min. in the frying pan
Chicken leg 2 pcs.	Glass dish on grid	200	1	40 - 50	Glass dish with strainer
Chicken halves 1 kg	Grid over griddle	200	2	50 - 60	Griddle on level 1, do not turn chicken
Roast beef braised 1 kg	Glass dish on grid	160*	1	160 - 180	Preheat turn after 60 min. and cover
Roast beef 1 kg		220*	1	25 - 40	preheat, 10 min. standing time
Roast beef low temperature cooking 1.2 kg		80	2	120 - 150	Sear meat for 5 min. in the frying pan
Pork loin low temperature cooking 1 kg		80	2	150 - 180	Sear meat for 5 min. in the frying pan
Pastries					
Broccoli and leek pastries	Griddle	190	2	40 - 50	
Fruit pastries with fresh Fruit and 400 g cast	Griddle	200	2	45 - 55	Add cast 10 mins. later, prick base
Fruit pastries with fresh fruit	Griddle	190	2	45 - 55	
Fruit pastry with frozen Fruit and 700 g cast	Griddle	200	2	50 - 60	
Vegetable pastry	Griddle	200	2	40 - 50	Blanch vegetables, prick base
Cheese pastry 1900 g	Griddle	180	2	45 - 55	Prick base
Mushroom pastry	Griddle	180	2	40 - 50	Prick base
Quiche 1200 g	Griddle round 30 cm, grill	190	2	35 - 45	Prick base
Sweet cookies					
Chräbéli/ Springerli 35 pcs. each 10 g	Griddle	170	2 1 + 3	12 - 15 13 - 16	Leave to dry overnight
Gingerhead/ honey cookies up to 100 g	Griddle	170	2	15 - 25	
Mailänderli/ Butter cookies 5 mm thick	Griddle	170	2 1 + 3	17 - 22	Brush Mailänderli x 2 with egg
Macaroons 30 pcs. each 10 g	Griddle	230*	2	8 - 10	
Meringues 2 griddles x 15 pcs. each 30 g	Griddle	100	2 1 + 3	120 - 150	
120 - 150 Shortcrust pastry base 350 g Diam. 24 - 26 cm	Grill / Griddle around	180	1	25 - 32	Brush base well and leave standing for about 1 hr
Shortcrust pastry base in small aluminium moulds 9 pcs. each 30 g, Diam. base 6 cm	Small aluminium moulds / grill	190	2	18 -23	Prick base
Shortbread biscuits 1 sheet 30 pcs. each 10 g	Griddle	180*	2 1 + 3	15 - 20 17 - 22	
Cream puff/ Choux pastry 20 pcs. each 30 g	Griddle	200	2	35 - 40	
Cinnamon star/ chocolate balls 30 pcs. 8 - 10 mm thick	Griddle	140*	2 1 + 3	18 - 23 19 - 24	

Baking functions



Setting, see «Instructions» page 2

Puff pastry / Apero baking	Roasting / baking dishware	Temp. in °C	Level from bottom	Time in minutes	Notes
Ham croissant 40 - 50 g, frozen	Griddle	200	2 1 + 3	25 - 30	Manufacturer's instructions No preheating 3 min. longer
Mini pizza 15 - 20 g, frozen	Griddle	190*	2 1 + 3	10 - 13	
Aperomix 15 - 20 g, frozen	Griddle	190*	2 1 + 3	10 - 13	
Prussiennes up to 20 g, frozen	Griddle	200*	2 1 + 3	10 - 13	
Party Quiches 15 - 30 g, frozen	Griddle	190*	2 1 + 3	10 - 13	
Viennese sausages in pastry	Griddle	200	2	25 - 30	
Sausages in pastry up to 20 - 30 g, frozen	Griddle	200*	2 1 + 3	15 - 20	
Fillet in pastry, ca. 1 kg	Griddle	180*	2	40 - 50	
Bagel / bread/ pizza					
2 breads each 650 g pastry	Griddle	200	1	45 - 55	First heat 50ml water in a small dish with 1000 W for 1 min, then immediately put in the bread
Bread roll x 16 each 40 - 50 g	Griddle	230	2	20 - 25	First heat 50 ml water in a small dish with 1000 W 1 min. then immediately put in the bread roll
1 braided bread 850 g	Griddle	190	2	32 - 40	Braided bread, no added sugar
1 tarte flambee around 30 cm, 1100 g	Griddle	220*	1	20 - 25	
Freshly baked bread rolls 30 - 40 g	Griddle	220*	2	5 - 7	Manufacturer's instructions
Freshly baked bread rolls 30 - 40 g frozen	Griddle	220*	2	5 - 7	Manufacturer's instructions
Freshly baked croissant chilled	Griddle	200*	2	3 - 5	manufacturer's instructions 3 - 5 / without preheating 6 - 8
Freshly baked croissant 40 - 50 g frozen	Griddle	200*	2	5 - 7	Manufacturer's instructions
Fresh baked baguettes 40 - 50 g	Griddle	200*	2	4 - 7	Manufacturer's instructions
Fresh baked baguettes 40 - 50 g frozen	Griddle	200*	2	5 - 7	Manufacturer's instructions
Pizza (original griddle)	Griddle	230*	2	15 - 20	
Pizza round, 30 cm	Griddle	240*	2	12 - 15	Original baking tray
Pizza (firebrick stone baked)	*firebrick stone	250*	3	9 - 14	*firebrick stone 30 min. preheating
Pizza frozen «Mini»	Rost	250	2	7 - 10	Manufacturer's instructions
Ham in bread pastry 1500 g - 2000 g	Griddle	200	1	60 - 80	First heat 50 ml water in a small dish with 1000 W for 1 min
Bagel 40 - 50 g	Griddle	200	2	15 - 20	
Sweet bagel					
1 ring cake 1000 -1200 g	Grill / ring cake form	170	1	40 - 50	
1 braided nutcake filled without mould 600 - 800 g	Griddle	170	1	28 - 35	
Crumble cakes 700 - 800 g	Grill / spring form 26 cm	190	1	30 - 40	
1 nut or almond cakes 600 - 800 g	Grill / cake form 30x11x7 cm hoch	180	1	35 - 45	
Fruit loaf approx. 1 kg	Griddle	180	1	40 - 50	
Bagel, small, unfilled 16 pcs. 40 - 50 g	Griddle	190	2	15 - 20	
Bagel, small, filled 12 pcs. 70 - 80 g	Griddle	180	2	18 - 23	

Baking functions



Setting, see «Instructions» page 2

Warning: For pastry that does not rise heavily, do not use high-rimmed moulds (spring forms)

Cakes / pies	Rosting / Baking dishwarer	Temp. in °C	Level from bottom	Time in minutes	Notes
Apple strudel x 1. 1200 g	Griddle / baking paper	200	2	50 - 60	Strudel before baking 2 x buttered
Biscuit roulades	Griddle	230*	2	8 - 10	
Sponge cake spring form 26 cm	Spring form 26 cm, grill	180*	1	35 - 40	
Cakes (marble-, Tirolean, fruit, lemon-) ca. 1000 g	Cake form 30x11x8 cm, grill	170	1	55 - 65	Position of baking dishes, in the centre, diagonally to the wall
Covered apple cakes 1300 g	Griddle around 28 - 30 cm, grill	190	2	45 - 55	Position of baking dish in the centre
Ring cake 1000 g	Ring cake dish, grill	170	1	50 - 60	
Batter fruit cakes 1000 g	Griddle around 30 cm grill	170	2	45 - 55	
Apple / crumble cakes		190	2	40 - 50	
Zucchetti cakes 1600 g		180	1	55 - 60	
Various dishes					
Casserole/ Gratins	Gratin dish on grid	180	1	40 - 50	
Gratin potatoes	Gratin dish on grid	180	1	40 - 50	After 20 mins. sprinkle cheese over
Cheese soufflée for 4 persons	Glassware on grid	170	1	50 - 60	Butter dish and dust with flour
Pre-packed lasagne 400 g	Original container on grid	250	1	15 - 20	without preheating or manufacturer's instructions
Baked potatoes	Griddle / Baking paper	230	2	20 - 30	Potato halved, turn once
Oven chips frozen		250	2	20 - 30	manufacturer's instructions
Oven croquettes frozen		190	2	25 - 30	manufacturer's instructions
Moussaka for 4	Gratin dish on grid	180	1	50 - 60	

Baking functions



Setting, see «Instructions» page 2

Surface grill Do not preheat grill	Roasting / Baking dishware	Temp. in °C	Level from bottom	Time in minutes	Notes
Sausages	Grid up	250	3	ca. 15	Turn after 9 mins
Steak fillets up to 4 pcs	Grid up	250	3	ca. 15	
Whole fish 200 - 250 g	Grid up	250	3	ca. 15	
Grilled snails	Grid up	250	3	ca. 15	
Grilled sausages	Grid up	250	3	ca. 15	
Ham and cheese toast	Grid down	250	3	10 - 15	Turn after 6 - 8 min.
Pork chops lean x 4. a 200 g	Grid up	250	3	15 - 20	Turn after approx. 10 min.
Toast Hawaii	Griddle	250	3	15 - 20	
Toast on its own 8 pcs. 7 x 8 cm	grid up	250	3	1. page 7 2. page 3	Without preheating

Baking functions



Setting, see «Instructions» page 2

Turbo-Grilling Do not preheat grill	Roasting / Baking dishware	Temp. in °C	Level from bottom	Time in minutes	Notes
Gnocchi Parisian style	Glassware on grid	200	2	15 - 20	
Gnocchi Piemonteser style		200	2	15 - 20	
Gnocchi Roman style		200	2	20 - 25	
Potato casserole		190	2	30 - 40	



Setting, see «Instructions» page 3

- The cooking times and temperatures given are standard values
- For temperature indications with * the oven is preheated with the specified temperature

	Roasting/baking dishware	Function	Temp. in °C	MW Watt	Level from bottom	Time in minutes	Notes
Whole chicken	Glass dish on grill		200	400	1	30 - 40	Turn after 15 mins
au gratin potatoes	Glass dish on grill		200	500	1	35 - 45	After 20 mins add cheese on top
Roast veal 1 kg	Glass dish on grill		230	400	1	30 - 40	Turn after 25 min, uncovered 5 min. standing time
Casseroles sweets / Soft cheese soufflé	Gratin form on grill		250	600	1	25 - 35	On grill, stir after 15 min.
Casseroles/ Gratins	Gratin form on grill		250	600	1	30 - 40	On grill, stir after 15 min.
Duck 2 kg	Glass baking dish		250*	500	1	40 - 60	Turn after 15 min., after 180 °C / 600 Watt, 10 Min. standing time
Fillet of fish, 350 g	Glass dish on grill		250	600	1	15 - 20	filled, rolled, seasoned
Fish gratin 1.4 kg	Glasgeschirr		250	600	1	25 - 30	Stir at half time
Fruit pastries with puff pastry	Crostino plate on grill		250	400	1	25 - 30	
Fruit pastry with frozen fruit	Crostino plate on grill		250	400	1	25 - 30	
Fruit pastry with cake mixture	Crostino plate on grill		250	400	1	30 - 35	
Fruit pastry with cake mixture	Glass baking dish		210*	300	2	25 - 30	
Vegetable pastry	Crostino plate on grill		250	400	1	35 - 40	blanch vegetables
Meat loaf 650 g	Glass dish on grill		250	600	1	55 - 65	Turn after 25 min. roasting 5 min. standing time
Cheese pastry with puff pastry	Crostino plate on grill		250	400	1	30 - 35	
Cheese pastry with puff pastry	Glass baking dish		200*	300	2	20 - 25	
Cheese pastry with cake mixture	Crostino plate on grill		250	400	1	50 - 60	
Lamb with bones	Glass baking dish		180*	300	1	40 - 50	5 min. standing time
Lamb without bones	Glass dish on grill		200*	300	1	25 - 30	5 min. standing time
Lasagne 1000 g	Glass dish		250	300	1	25 - 30	
Lasagne 1200 g	Gratin form on grill		250	400	1	25 - 30	use wide open form
Pre-packed lasagne 400 g	Original container without foil		220	400	1	25 - 30	place on grid
Moussaka for 4	Gratin form on grill		250	400	1	25 - 30	poss. 220 °C, for 5 - 10 min. longer
Pasta bake 1.8 kg	Gratin form on grill		250	600	1	30 - 35	stir after 20 min.
Baked potatoes	Glass baking dish		230*	600	1	15 - 25	Half potatoes, turn once
Stuffed Jalapeno peppers	Glass dish on grill		250	600	1	20 - 25	Jalapeno peppers halves with cheese and vegetable filling
Chicken leg	Glass dish on grill		250	600	1	35 - 40	turn after 20 min.
Chicken halves	Glass dish on grill		250	600	1	40 - 45	turn after 20 min.
Quiche Lorraine 30 cm	Crostino plate on grill		250	400	1	20 - 25	Prebake pastry MW 1000 W / 5 min.
Roast beef 1 kg	Glass dish on grill		180*	400	1	60 - 70	10 min. standing time, turn 1 x
Roast pork neck 1.2 kg	Glass dish on grill		230	400	1	55 - 65	5 min. standing time, turn after 35 minutes
Roast Ticino style 1 kg	Glass dish on grill		180*	400	1	60 - 70	10 min. standing time, turn 1 x

Installation Compact oven

Hot air, microwave, grill

Technical data/Problem solving
Customer service/Warranty
Safety instructions
Installations

EBC SL9(S)
(55 cm)

EBC SL90(S)
(60 cm)



This document is an integral part of the documentation for the installation compact oven EBC SL 9/90(S)



Details see safety instructions page C

Electrical connection / supply

⚠ For servicing the appliance must be disconnected!

Connection by means of a power socket shall be provided by the customer, so that the power socket is available and outside the range of coordination

1. Clamp connection as per the connection diagram
2. Secure the strain relief

The electro connection has to be carried out by a licensed fitter

For a network connecting line, use line version H05VV-F or higher

Installation has to be carried out using a supply line with plug or it shall be provided with a separator laid in the home installation with at least 3 mm contact gap, which separates the equipment at the same time and all-pin, according to NIN 2000.

Installation

⚠ During installation in combustible matter, NIN 2000, section 4.2.2 and fire protection guidelines and regulations of the Association of Cantonal Fire Insurance shall be strictly adhered to.

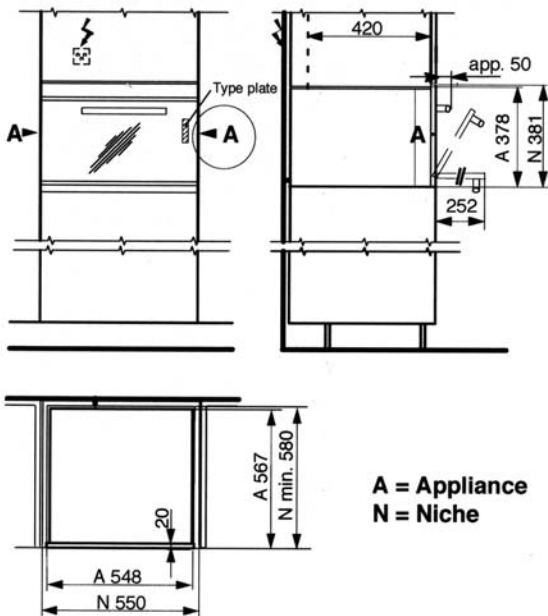
- 1** Place the appliance in front of the recess and connect the mains plug
 - Cable length: 1.50 m from appliance
 - Plug: version 12
- 2** Push the oven into the recess
 - ⚠ CAUTION:** Do not pen in the cable!
- 3** Fix the oven on the both sides with 2 screws (detail A)

Variants

If the compact oven is built in directly over the installation oven in combinations, this must be done with the enclosed support bracket set no. 315 68 3900. Look at installation sheet no. 315 38 37 00 for the installation standard.

When installing several appliances only one recess is necessary. The support brackets are available as optional extras.

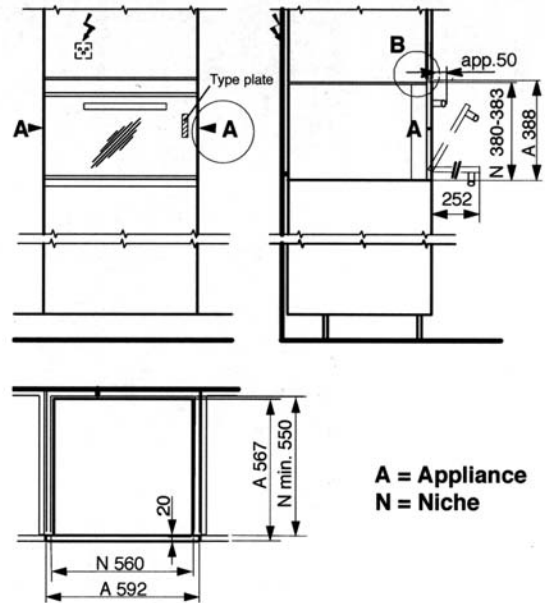
EBC SL9 (S) (55 cm, 230 V)



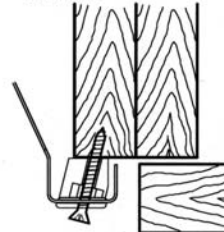
detail A



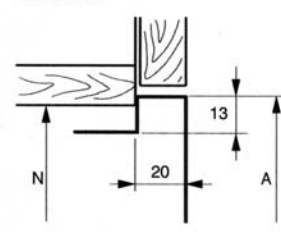
EBC SL90 (S) (60 cm, 230 V)

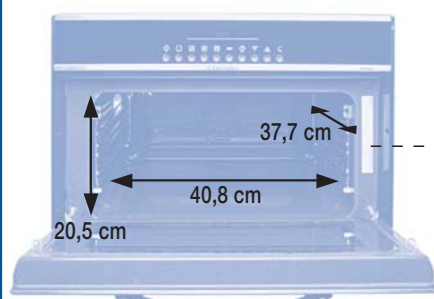


detail A



detail B





-Bakery volume 31,5 l



Customer service needs this data for all enquiries/orders!

Read label

External dimensions for:

cm	EBC SL9 (S)	EBC SL90 (S)
Height	37,8	38,8
Width	54,8	59,2
Depth	56,7	56,7
Depth when door opened	81,9	81,9







Indications conditional of manufacture

According to model 2 glass recesses are visible on the left side of the front panel. These are conditional on production technique and have no impact on quality and life span of the appliance.

Problem Solving



Do not use damaged appliances. Do not make changes to the appliance. Improper work can result in damage to persons or property. If you cannot remove interferences with these tips, please contact your customer service (see page B).

Problem	Cause	Solution
The oven is not working	Fault in the power supply	- Check fuses - Mains plug connected?
The microwave oven is not working	- Oven door is not closed properly - Door seals and seal surfaces are dirty - The Start button was not pressed	- Close oven door - Clean door seals and sealing surfaces - Press Start button
- The oven is not getting hot even though the mode of operation and temperature are switched on - Heating element and fan are not working	- Automatic programm with delayed cooking start was set - Possible that the demo mode is activated! 	Cancel automatic settings or reset > Clock functions see 5, operating instructions Switch off demo mode 1.  Switch off 2.  +  At the same time press until the signal is audible
Oven light is not working	Bulb is defective	Exchange bulb -> see page B
Service-Symbol light (Error-Cod) 	According to error	Notify customer service
Symbol time of day is flashing 	Power cut	Set time of day -> see page 5, Instructions for use

Changing Lamps

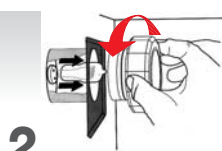


Before changing lamp, disconnect or unscrew fuses

Turn lamp cover



1 Remove griddle guide



2

Unscrew glass. Change halogen lamp*, always handle with cloth, to avoid fatty residues burning

Assembly in reverse order



* Halogen lamp 20 W, 12 V constant up to 300 °C -> Electro specialist dealer or central replacement part service

Warranty

For each product we issue a warranty of 2 years (display by letter of guarantee, invoice or sales document) to the end consumer from sale or delivery date. The warranty covers the costs for materials, work and travel time, it is not applicable in the event of non observance of instructions for use and operating regulations, improper installation and damage caused by external influences, force majeure, third party interferences and use of non-original parts.

Subject to technical modifications.

Safety instructions



- In the case of emergency immediately pull out the mains plug or switch circuit breaker to OFF



- ONLY use appliance once you have read and understood these instructions
- Only use for standard home cooking and roasting, in accordance with these instructions.
- Only use when installed and in-house
- Keep these instructions safe for other persons using the oven
- Disregarding these instructions/safety instructions can result in this appliance posing a danger
- After use check whether the appliance is switched off



- NEVER use for heating purposes or purposes other than those described
- NEVER use when defective or you suspect there are defects/damage



- Installation only by specialist while observing the installation instructions and the local regulations
- Install appliance at a suitable working height (eye level)
- Installation in combustible material: Adhere to NIN2000 guidelines and fire prevention act



- The power supply must comply with details on appliance. The appliance has to be connected to power supply and protective earthing by a specialist as standard, via mains plug or permanently connected via network circuit breaker (all-pin 3 mm contact gap)
- The mains plug or circuit breaker must be within reach at all times.
- Separate appliance from the mains. Pull out mains plug or ensure circuit breaker is OFF



- Do not heat large quantities of alcohol or oil: Fire / explosion risk!
- Do not heat closed container, egg in shell or snails: Danger of explosion !
- In the event of smoke forming, keep appliance closed in order to choke the flames. On no account use the oven if it no longer works correctly.



- Do not use appliance in the case of defect or suspicion of defect, immediately disconnect from mains. Repair work to be carried out by authorised customer service.
- Do not damage mains cable, e.g. jamming, sharp edges, heat etc. Do not use appliance with defective mains cable, disconnect immediately. ONLY have mains cable/plug and oven door replaced by customer service, in order to avoid hazards
- Do not open casing, if covers have to be removed, hazardous microwaves can escape.



- Prior to cleaning, disconnect appliance from mains and leave to cool down (Clean the appliance regularly and remove food residues (hygiene, fire risk, life time of appliance))
- Before exchanging oven lamp disconnect appliance from mains, pull out mains plug or disconnect the mains fuse
- Do not clean appliance with steam or high pressure device.
- Do not use combustible cleaning agent
- Clean inside carefully. Do not use sharp objects (damage to heating coil / ceramic cover)
- If removed during cleaning, the white spacer of the griddle guides must be refitted. Risk of sheet plate/grid falling down.
- Oven doors must only be removed by customer service technicians: Risk of injury



- For safety reasons only use original replacement parts and accessories
- Only use accessories recommended by the manufacturer and oven-suited dishware



- CAUTION! If the appliance is used, the basic safety precautions have to be complied with, in order to eliminate the risk of fire, electric shock and injuries to persons
- Do not use the appliance to dry textiles and other combustible materials: Risk of fire!
- Never put an animal in the oven! Perilous!
- Appliance parts become hot during use. Caution: burn hazard!
- The appliance must not be operated with a damaged door seal.
- Always keep seals and seal surfaces clean (microwave radiation, heat loss)
- Rub down appliance thoroughly after each use: risk of corrosion.
- Caution when closing oven door: Risk when shut,
- Avoid overheating: Detrimental steam can develop, alcohol can ignite, food can dry out and inflame.
- Do not heat food in disposable containers made of plastic, paper or other combustible materials unattended: Fire hazard!
- When heating fluid always put supplied glass stirrer or spoon in the container (boiling retardation): Burn hazard!
- Stir heated baby food well and check temperature.
- Pierce food with skin or peel (tomato, sausages etc.) before cooking: they can crack
- Only use supplied accessories and suitable, heat-resistant dishware, observe manufacturer's instructions. Unsuitable dishware can ruin meals (melted plastic, broken glass).
- In using alcoholic ingredients in the oven, highly inflammable gas can emerge, Caution when opening the door, no flames, sparks, blaze nearby.
- Keep oven door closed when grilling and oversee appliance. Keep children away. Window is especially hot; Burn hazard!
- When operating microwave metal objects have to be at least 2 cm from the oven walls: Otherwise sparking / damage to the appliance.
- Set oven control to OFF before taking hot cookware out.
- Only handle hot cookware with oven gloves or thermo gloves. Keep children away from hot oven. Non-instructed persons, especially children, must not operate the oven or only under supervision.
- The oven hinge pose a risk of injury.
- Switch off the oven after use. Disconnect the appliance from the mains for long periods of non-use.
- Do not load, climb or sit on over door.
- Do not pull mains plug from power socket by the cable.
- Do not touch mains plug/-socket with wet hands



- Observe national and regional regulations for disposal.
- Packaging: Can be recycled, foil and rigid foam parts are labelled accordingly. Dispose at public places of disposal
- Appliance: Pull main plug from socket. Shorten mains cable on appliance. Take appliance and mains cable to public place of disposal/dealer

This appliance meets the EC directives:

- 73/23/EEG Low voltage directive including amendment 90/683/EEG
- 89/336/EEG EMC directive including amendment 92/31/EEG
- 93/68/EEG CE identification directive

Customer service

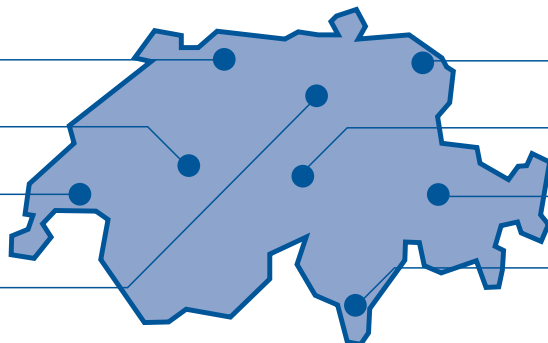
One number for all locations - **0848 848 111** or <http://www.electrolux.ch>

4127 Birsfelden
Hauptstrasse 52

3063 Ittigen/Bern
Ey 5

1028 Préverenges
Le Trési 6

Zürich/Mägenwil
5506 Mägenwil
Industriestrasse 10



9000 St. Gallen
Vonwilstrasse 15

6032 Emmen
Buholzstrasse 1

7000 Chur
Comercialstrasse 19

6916 Grancia
Zona Industriale E



Cooking advice/Sales - **01 405 81 11**



8048 Zürich
Badenerstrasse 587



Replacement parts sales - **0848 848 023**



5506 Mägenwil
Industriestrasse 10



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This TSM SUCCESS MANUAL® was checked by Electrosuisse as to compliance with the safety-relevant standards and analysed by means of an applied risk analysis for sufficiency and correctness of instructions for the safe use of the appliance.

TSM®
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TSM SUCCESS MANUAL®-safe to use-easy to understand due to TSM®-Total Security Management and ergonomic communication®